



Pork & Red Wine Lasagne

with Fresh Pasta, Homemade Bechamel & Rocket Salad

KIWI FLAVOURS

NEW

Grab your meal kit with this number

33



Garlic



Celery



Carrot



Fresh Lasagne Sheets



Pork Mince



Aussie Spice Blend



Passata



Red Wine Jus



Chicken-Style Stock Powder



Grated Parmesan Cheese



Shredded Cheddar Cheese



Tomato



Rocket Leaves



Diced Bacon



Pork Mince

Prep in: 25-35 mins
Ready in: 50-60 mins

A homemade lasagne is always a treat, you can taste the love that goes into it! This one is packed full of flavourful pork mince in a rich red wine-based ragu. All held together with sheets of delicate pasta and an ooey gooey cheesy bechamel, this dish is sure to be a hit.

Pantry items

Olive Oil, Butter, Plain Flour, Milk, Vinegar (White Wine or Balsamic)

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Medium saucepan · Medium or Large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
celery	1 stalk	2 stalks
carrot	1	2
fresh lasagne sheets	1 medium packet	1 large packet
pork mince	1 medium packet	2 medium packets OR 1 large packet
Aussie spice blend	1 medium sachet	1 large sachet
passata	1 packet	2 packets
red wine jus	1 medium packet	1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet
water*	¼ cup	½ cup
butter*	40g	80g
plain flour*	2 tbs	¼ cup
milk*	1 cup	2 cups
grated Parmesan cheese	1 medium packet	1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet
tomato	1	2
rocket leaves	1 small packet	1 medium packet
vinegar* (white wine or balsamic)	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3705kJ (885Cal)	549kJ (131Cal)
Protein (g)	49.8g	7.4g
Fat, total (g)	47.5g	7g
- saturated (g)	24.2g	3.6g
Carbohydrate (g)	60.6g	9g
- sugars (g)	18.9g	2.8g
Sodium (mg)	1745mg	258mg
Dietary Fibre (g)	6.7g	1g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW41



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Finely chop **garlic** and **celery**. Grate **carrot**.
- Slice **fresh lasagne sheets** in half widthways.



Assemble the lasagne

- Spoon roughly a quarter of the **pork filling** into a baking dish, then top with a **fresh lasagne sheet** and some **shredded Cheddar cheese**. Repeat with remaining **filling**, **lasagne sheets** and **cheese**.
- Finish with a final **lasagne sheet**, then pour over the **cheesy white sauce**.
- Bake **lasagne** until filling is bubbling and top is golden brown, **20-25 minutes**.



Cook the filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **celery** and **carrot** and cook until tender, **6-7 minutes**.
- Reduce heat to medium, then add **Aussie spice blend** and **garlic** and cook until fragrant, **1 minute**.
- Add **passata**, **red wine jus**, **chicken-style stock powder** and the **water**. Stir to combine and cook until slightly thickened, **1-2 minutes**. Season to taste.



Bring it all together

- Meanwhile, cut **tomato** into wedges.
- In a large bowl, combine **tomato**, **rocket leaves**, a drizzle of **vinegar** and **olive oil**. Season to taste.



Make the cheesy white sauce

- Heat a medium saucepan over medium heat. Add the **butter** and **plain flour** and cook, stirring, until a thin paste forms, **1 minute**.
- Remove pan from heat, then slowly whisk in the **milk**. Whisk until smooth.
- Stir through **grated Parmesan cheese**, then season with **salt** and **pepper**.



Serve up

- Divide pork and red wine lasagne between serving plates.
- Serve with rocket salad. Enjoy!

CUSTOM OPTIONS

+ ADD DICED BACON

Before cooking filling, cook diced bacon, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

+ DOUBLE PORK MINCE

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

